

## 2015 Mr. Riggs Montepulciano d'Adelaide



**GENERATION SERIES- The old and the new, the past and the future, this Generation Series captures my new approach to selecting and making the wines I love. For me, it's simply that Black and white..**

Whilst still a travelling consultant winemaker, on his list of favourite wine regions to visit and work was central and southern Italy. It was there that his love of Montepulciano began, and those memories have inspired him to make this Aussie version from fruit grown in the Adelaide Hills. Montepulciano is the name of both a grape variety and a town in Tuscany, Italy, which causes confusion as the two are not actually connected in any way. All Mr. Riggs knows is it's a great wine!

### Vineyards

The Montepulciano fruit has been sourced from two different vineyards in the Adelaide region; Amadio vineyard, between Kersbrook and Williamstown in the Adelaide Hills, located at 300m altitude, it is also relatively low vigour and on grey-brown loam and Pollux vineyard located in McLaren Vale, at 175m altitude on clay loam. The fruit ripens earlier, with much more tannin and lower acidity - all features that make it perfect as a serious dry red.

### Wine

Bright violet and rich red roll around the glass opaque, vibrant, and alive with aromas of beef stock and crushed mint. Hints of cinnamon spice right through a palate that graduates to both sweet tobacco and the cigar-box that held it; the finish lingers with vanilla straight from the pod. Only serious structure can contain this kitchen of flavour and it does so spectacularly. Firm where it should be, subtle when needed. Intense throughout.

### Technical Details

pH:	3.44	Bottling date:	4 <sup>th</sup> August 2016
Acid:	6.91	Production:	917 six packs
Alc/Vol:	14.5%	Winemaker:	Ben Riggs